CNN submits questions to bin Laden for video response

By Elizabeth Jensen
Los Angeles Times

NEW YORK — CNN said Tuesday it had submitted six questions to an intermediary claiming to represent Osama bin Laden after being approached late last week with the idea through Al Jazeera. The pan-Arab television network has been used in the past as a conduit for bin Laden's statements.

The forum, entitled "Higher Education: Fundamentals and the Future," is part of the "California Dream" series sponsored by the College of Liberal Arts, Alumni, including keynote speaker Sen. Bruce McPherson, R-Santa Cruz, will be present.

"I think that higher education needs to look at new tests ahead of than in the future," McPherson said. "I think it's time to take a chance and learn something new."

McPherson, a 1965 journalism alumnus, will be focusing on education fundamentals in his speech. He said the Cal Poly "learn by doing" philosophy is crucial in his plans for revamping the state's education system.

"Cal Poly has the application of knowledge and learning by doing process," McPherson said. "It's proven its worth and impact."

Among the panel will be San Francisco Chronicle reporter and editor John Hubbell, San Jose Mercury News reporter Julia PIEDS Suek, Los Angeles Times reporter and Pulitzer Prize-winner George Ramos and legal affairs reporter for the Los Angeles Times Peter H. King.

"I think it's important to see the things that research has brought. I'm not a scientist, but I do believe it's important to have a gathering like this," McPherson said.

Bruce McPherson, state senator

The forum will be held Thursday evening.

In addition to the general public, the forum will be open to all students of the state. The forum will be covered by the California State Polytechnic University, San Luis Obispo, which will be present.

"I think it's important to see the things that research has brought," McPherson said. "I'm not a scientist, but I do believe it's important to have a gathering like this."
Pepper spray and its consequences

Walking alone in a dark, desolate parking lot at all hours of the night can be dangerous, even in a quiet town like San Luis Obispo. Since circumstances like these cannot always be avoided, there are self-defense devices that can aid in these situations.

Pepper spray is an extremely effective defense tool, said Scott Smith, a Pismo Beach police sergeant, but users must know how to handle it properly. If not used solely for self-defense it is a crime, he said.

Smith will be explaining how to use pepper spray, as well as all the legal and ethical issues associated with it, at a Pepper Spray for Self Defense class. The class, put on by the City of Pismo Beach Recreational Division, is Thursday from 5:30 to 9:30 p.m. at the Pismo Beach Veterans’ Building on Bella Street. Participants will receive their own pepper spray for a material fee of $10.

Some of the topics Smith will be covering include how to be prepared for an attack, how to use pepper spray in the target areas and what to do afterward.

Pepper spray is a powerful chemical agent, Smith said, he has experienced its effects first hand. If you inhale some, it restricts your breathing, and the pain is excruciating,” he said. “It takes the fight out of you.”

Pepper spray is not regulated right now, and it can be purchased almost anywhere, but it can easily be misused. Smith said there are certain legal restrictions on pepper spray that people do not know about. For example, he said, it cannot be over 2.5 ounces, and people who are addicted to drugs or have been convicted of a felony cannot possess it.

Smith said there are certain types of pepper spray that are not as effective as others. Some people carry a small can that can be attached to a key chain. He said he doesn’t recommend this type because it only works if the perpetrator is a few inches away, afterward.

“It’s a shame these classes aren’t a requirement for people who carry pepper spray.”

“We want to give you something that you can use before the person gets a hold of you,” Smith said.

He said that pepper spray does not last forever and that it should be changed every couple of years. Ray Berrett, University Police investigator, said he highly recommends taking a class on how to use pepper spray. “It’s a shame these classes aren’t a requirement for people who carry pepper spray,” he said. “It is important for people to know its limitations.”

Through his training experiences, Berrett said, even with the pepper spray in hand, the victim is almost never able to hit their target. “I’ve seen too many people who have it and have no idea how to use it,” Berrett said.

The chemical agent does not work on everyone and can take up to one and a half minutes to work, Berrett said. It is important to regularly check it to make sure it works. He also said that not every type works.

“The kind you buy at Kmart is totally ineffective,” he said.

Berrett recommended Galls.com, an online catalog that sells products to law enforcement agents as well as civilians.

Participants can register for the class at Pismo Beach City Hall, 270 Main Street. For more information, visit www.pismobeach.org or call the Pismo Beach Recreation Division at (805) 773-7263.

Mustang Daily wishes everyone luck on their midterms

The College of Liberal Arts presents

Two Centennial events
CALIFORNIA DREAMIN’ or
The State of the State We Serve

Wednesday, October 17
Topic: Higher Education: Fundamentals and the Future
State Senator Bruce McPherson - Jour ’65
7:30 p.m.
Phillips Recital Hall in the Christopher Cohen Center

AND

Thursday, October 18
Topic: Is There A California? The Dream and Where We Are Today
Peter King, Writer, Los Angeles Times - Jour ’76
George Ramos, Pulitzer Prize-winning writer, Los Angeles Times - Jour ’69
Julia Prodi-Sulem, Writer, San Jose Mercury News - Jour ’86
John Hubbell, Writer, San Francisco Chronicle - Jour ’95
7:30 p.m.
Harmon Hall in the Christopher Cohen Center

All members of the local community as well as Cal Poly students, faculty, and staff are invited. Presenters at both events will explore and reflect on the state of the state we serve in 2001.

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National Briefs

Insurance claims from attack could top $70 billion
NEW YORK — Insurance claims from the terrorist attacks are expected to reach between $30 billion and $70 billion dollars, four times the estimate that were made directly after the disaster. But it could take years for the final totals to become evident.

Claims have been coming in steadily, in a new damage around the World Trade Center is discovered, but claims for business interruption and liability could take years to settle.

Until the attacks, the record for insurance payouts came from the aftermath of Hurricane Andrew, which hit $20 billion. Insurers may need to factor fresh capital into their balance sheets so they can handle claims from the attacks. Some companies have done this by increasing their premiums by 100 to 200 percent.

Anthrax searches for on Capitol Hill
WASHINGTON — Offices on eight floors in the southeast corner of the Hart Senate Office Building were closed Tuesday and tested for anthrax. Some companies have done this by increasing their premiums by 100 to 200 percent.

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Apple's stock soars as Mac's sales continue to grow

Apple's stock soars as Mac's sales continue to grow. The company's shares have climbed by more than 50 percent this year.
The room is quiet. Christmas lights, old-fashioned hodlers, and stuffed animal heads decorate the walls. There are also a few photos of Italy, which complement the slow Italian music playing softly in the background. The tables, made of wood, are covered with vinyl red and white checkered tablecloths. Paper plates with stainless steel knives and forks are set at the table.

Wearing black pants and a long-sleeve red collared shirt, the server approaches and greets me with a warm smile and a friendly face. "How are you doing tonight?" asks Jenny Mitchell, a 22-year-old sociology senior. "Can I start you off with napkins with stainless steel knives and spoons?" She is covered with vinyl red- and white-striped jeans.

The menu is white with green and red borders and writing representing the colors of Italy. It is fairly priced and serves pretty good portions of food.

Pinkie Carmine's gives the feel of a family-style restaurant.

The salads are great. They are big enough to eat alone if you aren't hungry. The sourdough bread is good and hard, just like it is in Italy.

The menu says, "For each student on campus. 222, to complete this process."

The legend of Pinky Carmine says that he was a young Italian immigrant barely in his teens, who was in search of fortune and adventure. He became a helper to the trail cook for the California-bound group of immigrants who left the town of Independence, Mo., in 1841.

Apparently Pinky fed his company trail food, with "heaping portions of pasta, meathearty seasoned in family tradition, and tomatoes grown from seeds of his homeland and dried for travel," according to an excerpt from the History of San Luis Obispo County.

The legend of Pinky Carmine says that he was a young Italian immigrant barely in his teens, who was in search of fortune and adventure. He became a helper to the trail cook for the California-bound group of immigrants who left the town of Independence, Mo., in 1841.

Another mystery surrounding the restaurant is the tale that a ghost haunts the Pinky Carmine's building. Jim Delmore, general manager at Pinky Carmine's, said the legend goes that the restaurant used to be an old farmhouse occupied by an elderly couple. One day, the wife decided to go into town with her girlfriends to watch a movie. Supposedly, the husband passed away while the wife was gone and his spirit has haunted the restaurant ever since.

"He's a friendly ghost," Delmore said. "But there's definitely some sort of spirit here."

Delmore is a friend of the owner, John King.

"We wanted to blend the Old Country with the Old West," Delmore said. "There are pretty interesting pieces in this place ... we wanted to keep it as a spaghetti western."

Delmore wanted to call the restaurant Spaghetti Western, but King came up with the idea of calling it Pinky Carmine's, because of his deep interest in Western history, Delmore said.

There is a nice selection of antipasti (appetizers), including garlic bread, toasted ravioli, bruschetta, mozzarella sticks and a few more. The menu includes salads and pizza as well as different pastas and entrees. Although the spaghetti aglio e olio (olive oil and garlic) with vegetables could use a bit more garlic, it still has a wonderful flavor. The vegetables include mushrooms, broccoli, carrots and zucchini (which could stand to be cut in thirds)

The dessert menu is enticing: spumoni, breed pudding with caramel sauce, cannoli with chocolate sauce and tiramisu. My advice — stay away from the bread pudding. It's a bit spongy and has some mystery ingredients in it.

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Recipe of the Week

Thai Steak Wraps

1/2 teaspoon fresh ground black pepper
2 teaspoons coarse salt
1 tablespoon paprika
1/2 teaspoon cumin
1/2 teaspoon brown sugar
1/2 teaspoon cayenne pepper
1 teaspoon allspice
2 teaspoons grated fresh ginger, plus 1 tablespoon freshly grated ginger
1 tablespoon finely chopped parsley

1 1/4 pound flank steak
1 tablespoon light sesame oil
1 1/2 tablespoons rice wine vinegar
2 tablespoons light soy sauce
1 tablespoon sugar
1 jalapeno, grated
3 scallions, thinly sliced
8 cups Napa cabbage, thinly sliced
1 carrot, shredded
1 cup cilantro, roughly chopped
6 to 8 pita wraps, warmed

In a plastic re-sealable bag, combine black pepper, salt, paprika, cumin, brown sugar, cayenne pepper, allspice, 2 teaspoons of ginger and the chopped parsley. Add flank steak and coat evenly. Seal bag and refrigerate for 1 to 12 hours.

Grill for 8 to 10 minutes. Allow meat to rest 10 minutes before slicing. In a small non-reactive bowl, combine sesame oil, rice wine vinegar, soy sauce and sugar. Stir until sugar dissolves. Add remaining ginger and jalapeno.

In a wok pan, combine dressing and scallions. Cook 1 to 2 minutes. Add cabbage and carrot until heated through, about 3 to 4 minutes. Remove from heat and add cilantro. Combine sliced flank steak and cabbage slaw and serve on warm pita wraps.

COURTESY RECIPE AND PHOTO/WWW.FOODTV.COM

Firestone satisfies late-night munchies

By Lauren Chase
MUSTANG DAILY STAFF WRITER

A favorite Wednesday night post-Mother's activity used to be "The slice of the day" from Woodstock's, but now it's chicken strips from Firestone Grill. Wait ... I thought Firestone closed at 11 p.m. No! Firestone is now open until 1 a.m. from Thursday through Saturday.

"I think it's a really good idea," said Brian Hirsch, a construction management senior. "It's on my walk home from downtown so it's a good place to stop."

This week will be the third week that Firestone will remain open late, manager Danell Harris said. It will give students a chance to go to events such as football games and not have to hurry here before we close, Harris said.

The first two weeks have been relatively successful for just starting out, but hopefully after word gets out more people will come in, said a Firestone employee.

"I like the sports atmosphere," Hirsch said. "It's unique to downtown. With major league baseball playoffs it's a good idea that they're going to be open late."

They will be offering food like burgers, chicken sandwiches, onion rings, french fries and chicken strips, Harris said. Tri-tip won't be included.

The restaurant section will be closed, but the bar will be open to order food and drinks, Harris said.

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DRIVING IS BELIEVING
Opinion

People do not run their lives based on movies

No one wants to see Paul Walker strap on a seat belt before he races down the street in "The Fast and the Furious." No one cares if a character doesn't buckle up when he hops into his car. People live vicariously through movies; they go to the movies to escape their own lives. If that means excluding such monotonous details as putting on a seat belt, so be it.

Recently, the Los Angeles Times reported a study done by St. Louis University's School of Public Health. The study found that the film industry is promoting driving without a seat belt, and that movie characters wear seat belts less often than the average American. Of course it's not safe to die in and out of traffic. People know that. If actors started to pick their noses on camera, does that mean everyone would forget how disgusting it is and start to pick their noses, too? I don't think so. The majority of moviegoers' judgments aren't automatically influenced by a movie. Parents or peers influence most people. When I was growing up, my mom wouldn't start the car if I didn't have my seat belt on. She'd kill me if she found out I'd been wearing a seat belt for some movie.

Movies and television are not the same as real life, and most people realize the difference between the two. Sure, movies may parallel our lives, but not the other way around. Movies are about make-believe; the whole point of make-believe is to make things up and exaggerate the truth. Not everything in movies has to be real — anything goes. I've never sat down and asked myself why the cast of "Friends" has all the time in the world to sit around a coffee shop. I've never paid $5.50 for a soda or had a problem with the fact that a fashion designer got someone into Harvard Law School in "Legally Blonde." As a viewer, I choose to ignore whatever I know is unrealistic in order to just sit back and enjoy. Besides, most of the time I'd have to look really hard to find something in movies as minimal as a character not wearing a seat belt.

If I wanted to learn valuable driving skills or seat belts, I'd never go to the movies, and nobody would have to go to war with Japan, even though it was the best thing for the American soldier to surrender was 20 M the odd "The Fast and the Furious." No one cares if actors started to pick their noses on camera, does that mean everyone would forget how disgusting it is and start to pick their noses, too?

"Leave it all in the field." America gave it all to go to war with Japan, and 1 have handled losing 100,000 or more boys. It doesn't make those who hoped that it could have ended differently un-American. This has been preceded by so many supporters of the military effort in Afghanistan accusing pacificists of being against America. Since when is hoping to prevent needless death un-American?

This country is not built on a one people nation philosophy. It is what it is because there are a great many different people that came together, but one thing that most of us have in common is being American. We established a nation where people could disagree with and criticize the actions of the government. While not all opinions are valid and some are stupid things, that does not put them in opposition to this country. A great many people write in voicing their opinions as to what they feel is best for America. While their opinions are fair game for debate, people should keep in mind that the writers behind those opinions most likely want what's best for this country.

James Medina is an economics sophomore.

Everybody shut up and stop bickering

Editor,

Everybody needs to just shut up. Pro-war, anti-war — shut up. Pro-draft, anti-draft — shut up. Pro-same-sex marriage, anti-same-sex marriage — shut up already. Bickering back and forth in a school newspaper is not the way to change the world. The only thing letters to the editor have a good chance of changing is the newspaper itself.

Speaking of which, I think it was stupid and unnecessary to put "Chris Heiser is an advocate of violence against the state and its supporting officials," (Oct. 16) even if Chris Heiser was writing that letter this way I don't need to read that.

Colin Bartolome is a computer science sophomore and advocate of tying Chris Heiser to a rocket bound for the sun.

Editor

Davids underlines peoples vote with new law

Editor,

Gov. Gray Davis signed AB 25 into law this past weekend. The bill gives increased protection to religious hospitals and other faith-based organizations not wanting to provide reproductive health services for women who wish to obtain an abortion. While not every religious organization believes that the abortion is a sin, it is still important to ensure that all women have access to reproductive health services. The bill gives increased protection to religious hospitals and other faith-based organizations not wanting to provide reproductive health services for women who wish to obtain an abortion. While not every religious organization believes that the abortion is a sin, it is still important to ensure that all women have access to reproductive health services.

James Maita is an industrial engineering junior.

Having a different opinion isn't being un-American

Editor

After reading the opinion page of Oct. 16, I was somewhat upset. The low blows that have been passed through the opinion page are getting out of hand. Why is it that some writers have the skewed perspective that being an American means agreeing with them? While Travis Hertlein had a few very valid points in his letter, ("Why you consider yourself an American?") was hateful and mean. While I may agree that, overall, lives on both sides were probably saved by the atomic bomb being dropped in Japan, that doesn't make those who hoped that it could have ended differently un-American. This has been preceded by so many supporters of the military effort in Afghanistan accusing pacificists of being against America. Since when is hoping to prevent needless death un-American?

This country is not built on a one people nation philosophy. It is what it is because there are a great many different people that came together, but one thing that most of us have in common is being American. We established a nation where people could disagree with and criticize the actions of the government. While not all opinions are valid and some are stupid things, that does not put them in opposition to this country. A great many people write in voicing their opinions as to what they feel is best for America. While their opinions are fair game for debate, people should keep in mind that the writers behind those opinions most likely want what's best for this country.

James Medina is an economics sophomore.

Letters to the editor

No one mentions Japan's misdeeds in bomb debates

Editor,

There are many who disagree with the bombing of Hiroshima and Nagasaki, and I can understand their point. That point in our history is a very controversial and emotional subject, like the death penalty or abortion. No one seems to be interested in going to war with Japan, even though it was inevitable. Japan came to us and we gave them all we had — like many sports enthusiasts hear "leave it all on the field." America gave it all and, I don't think our country could have handled losing 100,000 soldiers just to invade an island we don't want anything to do with. The Japanese were some of the most aggressive fighters in the war, not because of the kamikaze runs, but because of the burning, decapitating and torturous fighting they maintained throughout the length of the war and beyond. The last Japanese soldier to surrender was 20 some odd years after the mainland surrendered — this after they continued to kill American forces on the tiny islands in the Pacific. Like our current situation, if someone gives me a reasonable, rational view of what could or should have been done, I'm more than willing to listen to and maybe change my view.

James Maita is an industrial engineering junior.

Having a different opinion isn't being un-American

Editor

After reading the opinion page of Oct. 16, I was somewhat upset. The low blows that have been passed through the opinion page are getting out of hand. Why is it that some writers have the skewed perspective that being an American means agreeing with them? While Travis Hertlein had a few very valid points in his letter, ("Why you consider yourself an American?") was hateful and mean. While I may agree that, overall, lives on both sides were probably saved by the atomic bomb being dropped in Japan, that doesn't make those who hoped that it could have ended differently un-American. This has been preceded by so many supporters of the military effort in Afghanistan accusing pacificists of being against America. Since when is hoping to prevent needless death un-American?

This country is not built on a one people nation philosophy. It is what it is because there are a great many different people that came together, but one thing that most of us have in common is being American. We established a nation where people could disagree with and criticize the actions of the government. While not all opinions are valid and some are stupid things, that does not put them in opposition to this country. A great many people write in voicing their opinions as to what they feel is best for America. While their opinions are fair game for debate, people should keep in mind that the writers behind those opinions most likely want what's best for this country.

James Medina is an economics sophomore.

Everybody shut up and stop bickering

Editor

Nobody needs to just shut up. Pro-war, anti-war — shut up. Pro-draft, anti-draft — shut up. Pro-same-sex marriage, anti-same-sex marriage — shut up already. Bickering back and forth in a school newspaper is not the way to change the world. The only thing letters to the editor have a good chance of changing is the newspaper itself.

Speaking of which, I think it was stupid and unnecessary to put "Chris Heiser is an advocate of violence against the state and its supporting officials," (Oct. 16) even if Chris Heiser was writing that letter this way I don't need to read that.

Colin Bartolome is a computer science sophomore and advocate of tying Chris Heiser to a rocket bound for the sun.

Letter policy

Mustang Daily reserves the right to edit letters for grammar, proficiency and length. Please limit length to 250 words. Letters should include the writer's full name, major and class standing.

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By fax: (805) 756-6784

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Mustang Daily

Wednesday, October 17, 2001

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"He's probably interpreting for the Taliban."
Lack of housing, pay makes finding new faculty hard

By Malia Spencer

Wednesday, October 17, 2001

Scouring the classifieds. Visiting countless real estate agents. Driving through neighborhoods looking for the ever-elusive rent sign.

These activities all sound like the typical college-student weekend, but has now become the life of the college professor.

Skrokhedging housing prices in the area surrounding Cal Poly, which was at one time an asset, are now considered to be the life of the typical college-student weekend. Each year, Cal Poly recruits nationwide for new tenure track faculty, and the ability for them to relocate becomes a key factor in accepting or declining a position.

This year, the school was only 77 percent successful and filled 48 faculty positions. This is up from fall 2000 when only 26 new professors were hired. Even with the slight improvement, Associate Vice President of Academic Personnel Michael Suess said, "that still isn't acceptable, we would like to have a much higher percentage."

"Retaining applicants becomes difficult when they come to San Luis Obispo and are overwhelmed by the cost of living here," Suess said.

The median price of a single family home in San Luis Obispo is $282,400 and last year, the average pay of an associate professor was $49,000 a year.

"We have had a number of our new faculty members who have decided to resign just because they have been unable to find satisfactory housing for themselves and their families," Suess said.

Suess said that rising housing prices in the area surrounding Cal Poly, which was at one time an asset, are now considered to be a crisis state, but it hasn't reached a full records crisis yet.

"Each year, Cal Poly have to re-advertise positions, which means that there is a lag time of getting tenants and faculty into the classrooms with students, not only affecting the availability of classes but, in some cases, impacting the quality of instruction."

In an effort to alleviate the problem of housing for new faculty, Cal Poly is getting into the real estate business.

Cal Poly is currently in the planning stages of constructing 85 apartment-style rental units on 5.96 acres of university-owned land at Santa Rosa Street and Highland Drive, and 165 single family homes for sale on 24 acres of land on Highway 1 north of the Department of Forestry.

Initial surveys performed by the university show a high interest in this type of faculty housing, Suess said.

More problems with finding teachers

On top of San Luis Obispo having a tight housing market, Suess said there are several more problems to blame for the difficulty in finding and retaining teachers.

One big issue is the small job market of San Luis Obispo, which makes it difficult for spouses of new faculty members to find employment.

Another factor that is particular to Cal Poly is the level of competition the university is in to compete with private industry and research institutions.

Most times these other employers are paying faculty higher salaries than Cal Poly. Cal Poly faculty are paid by the state, Suess said, and the state funding for payroll is not determined by the market.

Some private universities have reportedly begun giving bonuses to faculty who stay in education rather than move to private industry.

Some universities have offered stipends, housing, university loans and insurance benefits to attract new teachers. This is a practice Cal Poly is unable to perform, Suess pointed out, because it is public employer.

The problem Cal Poly is facing has developed because of the aging population of current faculty. Many tenured professors are reaching retirement age and the school anticipates replacing 50 percent of the faculty within the next 10 years, Suess said. This plus increased enrollment has increased the demand for tenure track faculty.

"Each year, (Cal Poly) have to re-advertise positions, which means that there is a lag time of getting tenants and faculty into the classrooms with students," Suess said. "We have mentioned the availability of classes but, in some cases, impacting the quality of instruction."

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News

continued from page 1

Mechanical engineering senior Geoff Nichols said he uses the bus to get to school everyday except Wednesdays, the only day of the week that he has a night class. Since his class ends after 7 p.m., Nichols said he reluctantly drives to school on Wednesdays, forced to deal with the stress of parking and possibly being late for class.

"I like the idea of taking the bus and not having to contribute to the mass of people that to drive to school," Nichols said. "It's a hassle to have to drive when I could ride the bus. I know if I make the bus, I'll make it to class on time."

The schedule change has not affected all loyal users, however. Liberal studies junior Jessica Presnall relies on the bus for her daily commute between school and home, but she said that even if it were offered, she wouldn't use the night service simply because of safety issues.

"I don't feel safe taking the bus after dark," Presnall said. "I know if I make the bus, I'll make it to class on time."

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The University Police will offer on-site training regarding the issue of handling mail and arrangements can be made by calling 756-2281.

ANTHRAX continued from page 1

to do and take it step by step," Hellenbrand said. "However, we must recommend that most employees communicate by e-mail with a virus protector on their computer."

The Office of Admissions also sent out a statement that it would operate under the FBI-recommended guidelines for processing mail.

"The administration process (filing applications) will not really be affected by this, especially considering that applications must be filed electronically," said James L. Maraviglia, executive director of admissions and recruitment.

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